

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 8-31-02Day: Thursday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg Muffin & Bread		145	
Hot Cereal	150 or More	Grain Fruit			
Juice	40	Juice			
Milk	38 - 40	milk			

LUNCH – Arrival Time: 1155

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast Turkey / rice		153	
Stew	160 or more	Stew sweet potatoes			
Hot Starch	150 or more	Dinner rolls			
Hot Vegetables	160 or more	Hot veg			
Canned fruits/Pudding	40 or less	milk			
		Juice			

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Ground beef Stew / rice		155	
Stew	160 or more	French Onion Soup			
Soup	175 or more	Dinner roll			
Hot Vegetables	160 or more	Angel Food cake			
Canned fruits/Pudding	40 or less	milk			
Milk	40 or Less	Juice			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-30-06Day: wednesday

BREAKFAST - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Steamed rice	2/3 C.	149	
Hot Cereal	150 or More	Scrambled eggs	1/2 C.		
Juice	40	wheat toast	1 PC.		
Milk	38 - 40	Juice & milk	1 ea.		
		Jelly & margarine	1 ea.		
		chocolate chip cookies	2 PCS.		
		apple (Fresh Fruits)	1 ea.		

LUNCH - Arrival Time: 1225Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HAMBURGER STEAK w/ MASHED POTATOES	302.	163	
Stew	160 or more	BUTTERED MASHED POTATOES	1/2 C.		
Hot Starch	150 or more	SAUTEED GREEN, WING/STRING BEAN	3/4 C.		
Hot Vegetables	160 or more	FRUIT SALAD	1/2 C.		
Canned fruits/Pudding	40 or less	DINNER ROLL 2ea. / MARGARINE	2 ea.		
		SWEET & CREAMED CAKE	1 ea.		
		TRICE / MILK / SANDWICH 1ea.	1 ea.		

DINNER - Arrival Time: 1710Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 C.	164	
Stew	160 or more	Herbed Pork Loin	302		
Soup	175 or more	Green Pea & Cauliflower Salad	1/2 C.		
Hot Vegetables	160 or more	Dinner rolls	1 ea.		
Canned fruits/Pudding	40 or less	Butter	1 ea.		
Milk	40 or Less	Mandarin oranges	1/4 C.		
		Milk / Sandwich	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08.27.06Day: SundayBREAKFAST - Arrival Time: 08

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blue berry pancakes	3 pos.	140	
Hot Cereal	150 or More	Grilled Ham	2 oz.		
Juice	40	Juice & milk	1 ea.		
Milk	38 - 40	margarine & syrup	1 ea.		
		Banana (Fresh Fruit)	1 ea.		

LUNCH - Arrival Time: 1200

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kabob	3 oz		
Stew	160 or more	steamed rice	2/3 c.	145	
Hot Starch	150 or more	sautéed local season vegies	3/4 c.		
Hot Vegetables	160 or more	Tilapia w/ margarine	2 pos		
Canned fruits/Pudding	40 or less	Fresh Island mix fruit	1 cup		
		milk & juice	1 c. 2%		
		sneaks sandwich	1 each		

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BBD fish w/ tomato sauce / rice		150	
Stew	160 or more	dinner roll			
Soup	175 or more	asparagus w/ cheese sauce			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08/26/06Day: 8/26/06 SatBREAKFAST – Arrival Time: 0655Officer's Signature: FG

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/2 o.		
Hot Cereal	150 or More	Pumpkin Soup or Atoli	1 Bol ea.	176	
Juice	40	Boiled Eggs / Peeled	2 ea.		
Milk	38 - 40	Twist Bread	1 ea.		
		Margarine and 2 Jelly	2 ea.		
		2% Milk	1 c.		
		Graham Cracker	3		

LUNCH – Arrival Time: 1200Officer's Signature: EB

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN CURRY	1 scp	170	
Stew	160 or more	STEWED RICE	1 scp		
Hot Starch	150 or more	STIR FRIED VEGETABLES	1 scp		
Hot Vegetables	160 or more	DIMAM ROLL	2 pps.		
Canned fruits/Pudding	40 or less	MARGARINE 1oz. / GRAPES	1 bowl.		
		SANDWICH	1 ea.		
		MILK 1oz. / JUICE	1 ea.		

DINNER – Arrival Time: 1715Officer's Signature: FG

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2 1/3 Cn	162	
Stew	160 or more	Beef Histeak	3 oz		
Soup	175 or more	Soup	1 c.		
Hot Vegetables	160 or more	Seasoned Carrots	1/2 c.		
Canned fruits/Pudding	40 or less	Dinner rolls / butter	1 ea		
Milk	40 or Less	Apples	1 ea		
		milk / sandwich	1 ea.		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 02/25/06Day: FriBREAKFAST - Arrival Time: 0650Officer's Signature: [Signature]No of Meals: 03

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	chicken juice	1/2		
Hot Cereal	150 or More	oatmeal	1/2		
Juice	40	berry blend orange	1/2		
Milk	38 - 40	apple muffin	2		
		jelly	1		
		milk	1		

LUNCH - Arrival Time: 1150Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tender roast beef Au Jus	3oz	160	
Stew	160 or more	steamed rice	2/3c.		
Hot Starch	150 or more	buttered carrots	1/2c.		
Hot Vegetables	160 or more	vegetable collage salad			
Canned fruits/Pudding	40 or less	Homemade Wheat Roll w/ margarine	2 pcs		
		Red Fruits Jello			
		snacks sandwich milk	1c. 2%		

DINNER - Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3c	159	
Stew	160 or more	fish w/ tartar sauce	3oz		
Soup	175 or more	Miso Soup	1c.		
Hot Vegetables	160 or more	green beans	1/2c		
Canned fruits/Pudding	40 or less	Chinese cabbage / carrots / bell pepper	1/2c		
Milk	40 or Less	Dinner rolls / butter	1ea.		
		orange / milk / Sandwich	1ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08/24/06

Day: \_\_\_\_\_

BREAKFAST – Arrival Time: 0656  
No of Meals: \_\_\_\_\_Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast Supreme	3	195	
Hot Cereal	150 or More	Maple Syrup	1		
Juice	40	Marbunna	2		
Milk	38 - 40	Embrey Bacon	2		
		milk	1		
		juice	1/2		

LUNCH – Arrival Time: 1201  
No. of Meals: \_\_\_\_\_Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	oven baked crispy chicken	3 oz	153	
Stew	160 or more	oven brown new potatoes	1 c.		
Hot Starch	150 or more	season peas	1/2 c.		
Hot Vegetables	160 or more	carrots Raisin pineapple salad			
Canned fruits/Pudding	40 or less	Homemade w/ht soil w/ margarine	2 pcs		
		fresh apple	1		
	snacks	sandwich & milk	20%		

DINNER – Arrival Time: 1700  
No. of Meals: \_\_\_\_\_Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 C	164	
Stew	160 or more	Pork Bistek	3 oz		
Soup	175 or more	Soup	1 C.		
Hot Vegetables	160 or more	Crab & Broccoli Salad	1/2 C.		
Canned fruits/Pudding	40 or less	Dinner rolls/butter			
Milk	40 or Less	Pear halves	2 ea.		
		Sugar cookies	2 ea.		
		milk & sandwich	1 ea.		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: August 23, 2006Day: Wednesday

BREAKFAST - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1/2 c.	140	
Hot Cereal	150 or More	Hash Browned Potatoes	1/2 c.		
Juice	40	Buttered wheat Toasts	2 pc.		
Milk	38 - 40	Chilled Juice	1/2 c.		
		Jelly & milk	1 ea		
		Chocolate chip cookie	2 ea.		

LUNCH - Arrival Time: 1150

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	old fashioned meatloaf	3oz	160	
Stew	160 or more	buttered meat potatoes	2 1/2 c.		
Hot Starch	150 or more	season mixed peas & carrots	1/2 c.		
Hot Vegetables	160 or more	1 banana with roll of margarine	2 pcs		
Canned fruits/Pudding	40 or less	Peach halves & apple food cake	2 pcs		
		milk	1 c 2%		
	snacks	sandwich w/ juice			

DINNER - Arrival Time: 1650

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pork Adobo	1 scp.	160	
Stew	160 or more	Steamed Rice	1 scp		
Soup	175 or more	Union Soup	1/2 cup		
Hot Vegetables	160 or more	Mandarin	1/2 cup		
Canned fruits/Pudding	40 or less	dinner roll	1 pc.		
Milk	40 or Less	Ice cream, butter	1 ea.		
		luna sandwich	1 ea.		

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08/22/06

Day: \_\_\_\_\_

BREAKFAST – Arrival Time: 0755Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Cupcakos			
Hot Cereal	150 or More	Scrambled Eggs			
Juice	40	Crackers			
Milk	38 - 40	Juicy Juice			
		Milk			

LUNCH – Arrival Time: 1223Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Honey Glazed Ham	302.	150	
Stew	160 or more	Hot Spiced Biscuits	1/2 c.		
Hot Starch	150 or more	Steamed Tapioca	1 c.		
Hot Vegetables	160 or more	Basil Tomato Salad	1 bowl		
Canned fruits/Pudding	40 or less	Dinner Roll	2 ea.		
		Margarine / sandwich	1 ea.		
		Milk + Juice	1 ea.		

DINNER – Arrival Time: 1715Officer's Signature: V. Obelung

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1 c.	141.3	
Stew	160 or more	Grilled fish	2 pc.		
Soup	175 or more	Asparagus	6 pcs.		
Hot Vegetables	160 or more	Dinner roll	2 pc.		
Canned fruits/Pudding	40 or less	Corn Soup	1 c.		
Milk	40 or Less	Ham Sandwich	1 s.		
		Pine Apple fruit / milk	1 c. / 1 c.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08/21/06Day: MondayBREAKFAST - Arrival Time: 0715Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast		140	
Hot Cereal	150 or More	Scrambled Eggs			
Juice	40	Orange Juice			
Milk	38 - 40	Chocolate Milk			
		Juicy Juices			
		Milk			

LUNCH - Arrival Time: 1145

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	ITALIAN SPAGHETTI/mild sauce &		140	
Stew	160 or more	Pasta			
Hot Starch	150 or more	MARINATED PRESSED SALAD w/ OLIVE OIL	Bowl.		
Hot Vegetables	160 or more	TOASTED BUTTERED PASTA RICE	3 ps.		
Canned fruits/Pudding	40 or less	ORANGES 1ea. / BANANAS 1ea.			
		MILK 1ea. / JUICE 1ea.			
		VANILLA WAFFLES			

DINNER - Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 C	155	
Stew	160 or more	Chicken Cacciatore	3oz		
Soup	175 or more	Mushroom Soup	1c.		
Hot Vegetables	160 or more	Squash w/carrots & Bell Pepper	1/2 C		
Canned fruits/Pudding	40 or less	Dinner rolls / butter	2ea		
Milk	40 or Less	Apples	1ea		
		Milk / Sandwich	1ea		

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- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08.20.04Day: SundayBREAKFAST – Arrival Time: 0700Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bacon	2 pcs	140	
Hot Cereal	150 or More	French Toast	2 pcs		
Juice	40	Apple Juice	6		
Milk	38 - 40	Cooked	1 pk		
		Milk	6		

LUNCH – Arrival Time: 1155Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN SOUP w/ BANANA	3 oz.	113	
Stew	160 or more	DINNER NOODLES	2 pcs.		
Hot Starch	150 or more	STEAMED RICE	2/3c.		
Hot Vegetables	160 or more	LETTUCE & TOMATO w/ DRESSING	1c.		
Canned fruits/Pudding	40 or less	CANTALOUPE	1c.		
		SANDWICH	1ea.		
		21. MILK	1c.		

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	seafood stir fry w/vegies	1 sep.	153	
Stew	160 or more	steamed rice	1 sep.		
Soup	175 or more	vegies soup	1/2 cup		
Hot Vegetables	160 or more	buttered corn	1 sep		
Canned fruits/Pudding	40 or less	dinner roll	2 pcs		
Milk	40 or Less	foremost	1 ea.		
		hama sandwich, jello,	1 ea.		

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- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-19-00


Day: \_\_\_\_\_

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1200Officer's Signature: No. of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<i>cheese burger</i>	<i>1</i>	<i>140</i>	
Stew	160 or more	<i>French fries</i>	<i>1 c.</i>		
Hot Starch	150 or more	<i>beef</i>	<i>1 s.</i>		
Hot Vegetables	160 or more	<i>Chion</i>	<i>1 s.</i>		
Canned fruits/Pudding	40 or less	<i>ketchup milk</i>	<i>1 p.</i>		
		<i>Jello Mayonaisse Marsjard</i>	<i>1 c. 1 p. 1 p.</i>		
		<i>Graham Crackers</i>	<i>3 pcs.</i>		

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-18-06Day: FridayBREAKFAST – Arrival Time: 0710

Officer's Signature:

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	toasted bread	2 slc.	142	
Hot Cereal	150 or More	grilled ham	1 slc.		
Juice	40	poach egg			
Milk	38 - 40	French toast	1 ea.		
		fruit jelly	1 ea.		
		margarine	1 ea.		
		graham cracker	3 pcs.		

LUNCH – Arrival Time: 1145

Officer's Signature:

No. of Meals: 03

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	B.B.Q Chicken	3oz	143	
Stew	160 or more	STIRRED RICE	2/3		
Hot Starch	150 or more	Sautéed green beans	1/2		
Hot Vegetables	160 or more	Potato salad	1		
Canned fruits/Pudding	40 or less	Hummer with roll	2		
		Margarine	3		
		Cheese Frost	3		
		Milk	1		

DINNER – Arrival Time: 1700

Officer's Signature:

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 c.	144	
Stew	160 or more	Mahi-Mahi w/condiments	3oz		
Soup	175 or more	Kung-Kung	1/2 c.		
Hot Vegetables	160 or more	Soup	1 c.		
Canned fruits/Pudding	40 or less	Dinner rolls/butter	1 ea.		
Milk	40 or Less	Apple sauce / cookie	1/2 c.		
		Milk / Sundae	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-17-06Day: Thurs dayBREAKFAST - Arrival Time: 0715Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancake	3 pcs		
Hot Cereal	150 or More	grilled ham	1 slice	143	
Juice	40	apple juice	1 ea.		
Milk	38 - 40	Foremost	1 ea.		
		fresh banana	1 ea.		
		margarine & syrup	1 ea.		
		graham cracker	3 pcs.		

LUNCH - Arrival Time: 1210Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast Turkey w/Gravy	2 pc	158	
Stew	160 or more	Baked Bananas	1 pc		
Hot Starch	150 or more	Pears & Carrots	1 can		
Hot Vegetables	160 or more	Sliced Bread	1 pc		
Canned fruits/Pudding	40 or less	Milk	1		
		Sandwich	1		

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 c.	154	
Stew	160 or more	Stir fry Ground beef w/mushrooms	3 oz		
Soup	175 or more	lettuce & tomato salad			
Hot Vegetables	160 or more	dinner rolls/butter	1 ea.		
Canned fruits/Pudding	40 or less	Angel Food Cake	1 ea		
Milk	40 or Less	peach half	1 ea		
		milk/sandwich	1 ea		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-16-06Day: WednesdayBREAKFAST - Arrival Time: 0710Officer's Signature: [Signature]No of Meals: 03

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGG	SCP.	141	
Hot Cereal	150 or More	FRIED RICE	SCP.		
Juice	40	TOAST BREAD	1 ea.		
Milk	38 - 40	MARGARINE 1ea. / JELLY	1 ea.		
		ORANGES 1ea. / GRAHAM CRACKER	3 Pcs.		
		JUICE	1 ea.		
		MILK	1 ea.		

LUNCH - Arrival Time: 1225Officer's Signature: [Signature]No. of Meals: 3

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Ground Hamburger Steak w/ Mushrooms	3 Oz.	155	
Stew	160 or more	Buttered Mashed Potatoes	1/2 c.		
Hot Starch	150 or more	Sautéed Green, Wing or string Bean	3/4 c.		
Hot Vegetables	160 or more	Fruit Salad	1/2 c.		
Canned fruits/Pudding	40 or less	Homemade White Roll / 2 Margarine	2		
		Sherbet and Chamorro Cake	1 ea.		
		2% Milk.	1 c.		

DINNER - Arrival Time: 1707Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 c.	149	
Stew	160 or more	Herbed Pork Loin	3 oz.		
Soup	175 or more	Hearty Veg. Soup	1 c.		
Hot Vegetables	160 or more	Green Pea & Cauliflower Salad	1/2 c.		
Canned fruits/Pudding	40 or less	Home made dinner rolls	1 ea.		
Milk	40 or Less	Butter	1 ea.		
		Mandarin Oranges	1 ea.		
		Milk / Sandwich			

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08.15.06Day: TUESDAYBREAKFAST - Arrival Time: 0718 hrs.Officer's Signature: [Signature]No of Meals: 03 Plates

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bacon	2 pcs.	142	
Hot Cereal	150 or More	French Toast	6 pcs.		
Juice	40	chilled juice	1 ea.		
Milk	38 - 40	2% milk	1 ea.		
		Fresh orange	1 ea.		
		Graham crackers	3 pcs.		

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian Smp		175	
Stew	160 or more	Turkey Conchard			
Hot Starch	150 or more	Fruit Cakes/aw			
Hot Vegetables	160 or more	Banana			
Canned fruits/Pudding	40 or less	milk			
		juice			
		crackers			

DINNER - Arrival Time: 1637 hrs.Officer's Signature: [Signature]No. of Meals: 03 Plates

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish Florentine	2 oz.	149	
Stew	160 or more	Corn crab soup	1 c.		
Soup	175 or more	Seasoned zucchini w/ onions	1 c.		
Hot Vegetables	160 or more	steamed rice	1/3 c.		
Canned fruits/Pudding	40 or less	blushing pear salad	1/2 c.		
Milk	40 or Less	2% milk	1 c.		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-14-06Day: MondayBREAKFAST - Arrival Time: 0703Officer's Signature: [Signature]No of Meals: 03 plates

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1 sep.	140	
Hot Cereal	150 or More	hash browned potatoes	1 sep.		
Juice	40	Chilled juice	1/2 c.		
Milk	38 - 40	54% less fat milk	1 c.		
		fresh orange	1 ea.		
		Graham crackers	2 pcs.		

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Baked Ham / Steamed Potatoes		144	
Stew	160 or more	Hammer roll			
Hot Starch	150 or more	Apple			
Hot Vegetables	160 or more	Apple			
Canned fruits/Pudding	40 or less	milk			

DINNER - Arrival Time: 1633 hrs.Officer's Signature: [Signature]No. of Meals: 03 plates

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken w/ Dumplings	3 oz.	155	
Stew	160 or more	Steamed rice	2/3 c.		
Soup	175 or more	Buttered steamed broccoli	1/2 c.		
Hot Vegetables	160 or more	Homemade wheat roll	2 pcs.		
Canned fruits/Pudding	40 or less	Cantaloupe	1 c.		
Milk	40 or Less	2% milk	1 c.		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-13-06Day: SundayBREAKFAST – Arrival Time: 0715Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry Pancakes	4 pcs	140	
Hot Cereal	150 or More	grilled ham	1 slc		
Juice	40	fruit punch juice	1 ea		
Milk	38 - 40	foremost	1 ea		
		fresh banana	1 ea		
		Margarine & Syrup	1 ea.		
		Graham Cracker & brown. Cookies	2 pcs. ea.		

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	meat loaf / meated Potato Gravy		150	
Stew	160 or more	Ground Beef & Carrots			
Hot Starch	150 or more	rice & gravy			
Hot Vegetables	160 or more	dinner roll			
Canned fruits/Pudding	40 or less	juice			
		milk			

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey salad / rice		154	
Stew	160 or more	French onion soup		172	
Soup	175 or more	dinner roll			
Hot Vegetables	160 or more	Fresh grapes			
Canned fruits/Pudding	40 or less	milk			
Milk	40 or Less	juice			

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-12-06Day: SatBREAKFAST – Arrival Time: 0725  
No. of Meals: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	boil egg	1 ea.		
Hot Cereal	150 or More	Twist brand	1 ea.		
Juice	40	Apple juice	1 ea.		
Milk	38 - 40		1 ea.		
		graham crackers	3 pcs.		
		butter & jelly	1 ea.		

LUNCH – Arrival Time: 1145  
No. of Meals: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheat Temp.
Meat	110 - 140	Burbon R F		148	
Stew	160 or more	F. Fries			
Hot Starch	150 or more	macaroni & sliced tomatoes			
Hot Vegetables	160 or more	lettuce			
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: \_\_\_\_\_  
No. of Meals: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Brisket w/ vegetables	3oz	155	
Stew	160 or more	steamed rice	2/3c.		
Soup	175 or more	green beans	1/2 c		
Hot Vegetables	160 or more	Homemade hot roll w/ margarine	2 ps		
Canned fruits/Pudding	40 or less	Hearty veggie soup	1c.		
Milk	40 or Less	Fruit apple			
	500ks	milk Turn sem-sweet Juice	1c. 2/3		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-11-06Day: FridayBREAKFAST – Arrival Time: 0705  
No. of Meals: \_\_\_\_\_Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1 cup	147	
Hot Cereal	150 or More	Oatmeal	1/2 cup		
Juice	40	Muffin	2 pcs.		
Milk	38 - 40	milk	1 ea.		
		fresh orange	1 ea.		
		butter & jelly	1 ea.		
		graham cracker	3 pcs.		

LUNCH – Arrival Time: 1210  
No. of Meals: \_\_\_\_\_Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	1 cup	149	
Stew	160 or more	Pot Roast	3 pcs		
Hot Starch	150 or more	Dinner roll w/ butter	2 pcs		
Hot Vegetables	160 or more	Veg. salad	1 serv		
Canned fruits/Pudding	40 or less	Jello	1 serv		
		Sandwich	1		
		Milk / Juice	1 each		

DINNER – Arrival Time: \_\_\_\_\_  
No. of Meals: \_\_\_\_\_Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/2 C.	145	
Stew	160 or more	Fish w/ Tartar Sauce	3 oz		
Soup	175 or more	Miso Soup	1 C.		
Hot Vegetables	160 or more	brocol cabbage / carrots / Bell Pepper	1/2 C		
Canned fruits/Pudding	40 or less	Dinner rolls / Butter	1 ea.		
Milk	40 or Less	Homemade	1 C.		
		Milk - Sardwich	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08 - 10 - 06Day: THURBREAKFAST - Arrival Time: 0700Officer's Signature: ML

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH TOAST SUPREME	3	143	
Hot Cereal	150 or More	TURKEY BACON	2		
Juice	40	ORANGE JUICE	1/2 c.		
Milk	38 - 40	2% MILK	1c.		
		BUTTER	1ea.		
		SYRUP	1ea.		
		CRANBERRIES	1ea.		

LUNCH - Arrival Time: 1245

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Baked Crispy Chicken	3oz	144	
Stew	160 or more	Browned Beef Potatoes	1		
Hot Starch	150 or more	SPAGHETTI	1/2		
Hot Vegetables	160 or more	CARROT RABBIT PINEAPPLE SALAD			
Canned fruits/Pudding	40 or less	ROLL	2		
		MARSHMALLOWS	2		
		APPLE	1		
		MILK	1		

DINNER - Arrival Time: 1652Officer's Signature: Bozo

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 c.	159	
Stew	160 or more	Pork Bisteak	3 oz.		
Soup	175 or more	Minestrone Soup	1c.		
Hot Vegetables	160 or more	Crab and Broccoli Salad	1/2 c.		
Canned fruits/Pudding	40 or less	Dinner rolls/butter	1 ea.		
Milk	40 or Less	Pear halves	2 pcs		
		Sugar cookies	2 ea.		
		milk/sandwich	1 ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08.09.06Day: WEDBREAKFAST – Arrival Time: 0722Officer's Signature: [Signature]No of Meals: 03

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGGS	1/2 C.	140	
Hot Cereal	150 or More	SCATTERED HASH BROWNED POTATOES	1/2 C.		
Juice	40	GRANAT CRACKER	3oz/oz.		
Milk	38 - 40	CHOCOLATE MILK	2 oz.		
		MILK	2 oz.		
		Jelly 1 oz. / MARGARINE	1 oz.		
		ORANGE	1 oz.		

LUNCH – Arrival Time: 1212Officer's Signature: FGNo. of Meals: 03

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Old Fashioned Meatloaf	3 oz.	159	
Stew	160 or more	Buttered Mashed Potatoes	1 1/2 C.		
Hot Starch	150 or more	Seasoned Mixed Peas and Carrots	1/2 C.		
Hot Vegetables	160 or more	Homemade White Roll/2 Margarine	2		
Canned fruits/Pudding	40 or less	Peach Halves and Angel Food Cake	2		
		2% Milk	2 C.		
		Tuna Sandwich	1 ea.		

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey adobo w/ veg.	3oz.	146	
Stew	160 or more	Garden Salad dressing	1 C.		
Soup	175 or more	French onion soup	1 C.		
Hot Vegetables	160 or more	white roll / margarine	2 ea.		
Canned fruits/Pudding	40 or less	Banana	1 pc.		
Milk	40 or Less	steamed rice	1/3 C.		
		Tuna Sandwich / milk	1 ea.		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-03-06Day: TUESDAYBREAKFAST - Arrival Time: 0710Officer's Signature: AL

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED EGG	1/2 c.		
Hot Cereal	150 or More	COLD CEREAL	1 EA.		
Juice	40	ORANGE JUICE	1/2 c.		
Milk	38 - 40	2% MILK	1 c.		
		BERRY MUFFIN	2 EA.		
		CRACKERS	1 EA.		
		BANANA	1 EA.		

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	1 cup	148	
Stew	160 or more	Ham	2 ps		
Hot Starch	150 or more	Apple	1 serv		
Hot Vegetables	160 or more	Tomato Salad	1 serv		
Canned fruits/Pudding	40 or less	Dinner Roll w/ butter	2		
		Sandwich	1		
		Milk / Juice	1 each		

DINNER - Arrival Time: 1705Officer's Signature: Bm

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Corn Crab Soup		175	
Stew	160 or more	BBQ Fish w/ tartar sauce			
Soup	175 or more	Rice			
Hot Vegetables	160 or more	Asparagus w/ cheese sauce			
Canned fruits/Pudding	40 or less	Dinner rolls / butter			
Milk	40 or Less	Mandarin oranges			
		milk and sandwich			

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08.07.06Day: MondayBREAKFAST – Arrival Time: 0715

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled egg	1 cup	140	
Hot Cereal	150 or More	Toast bread	6 pcs.		
Juice	40	Apple juice	1 cu.		
Milk	38 - 40		1 cu.		
		fresh orange	1 cu.		
		graham cracker	2 ea.		
		butter & jelly	1 cu.		

LUNCH – Arrival Time: 1214Officer's Signature: EJ

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ITALIAN SPAGHETTI	3oz	144	
Stew	160 or more	MARINATED TOSSED SALAD	1		
Hot Starch	150 or more	TOMATO BUTTER FRIED RICE	3		
Hot Vegetables	160 or more	ORZOTTO	#3		
Canned fruits/Pudding	40 or less	milk	1		
			4		

DINNER – Arrival Time: 1645Officer's Signature: EJ

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	MUSHROOM STEW	3oz 1		
Stew	160 or more	STICKY CACCIOPORRO	3oz	167	
Soup	175 or more	STOMACH RICE	2/3		
Hot Vegetables	160 or more	LOCAL SQUASH & CARROT/BEET PAPER	1/2		
Canned fruits/Pudding	40 or less	WATER RICE	2 1		
Milk	40 or Less	MARSHMALLOWS	1		
		milk	1		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-06-04Day: Sunday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	5	143	
Hot Cereal	150 or More	Waffle Syrup			
Juice	40	Citrus Juice	1/2 c.		
Milk	38 - 40	Margarine	7 c.		
		Turkey Bacon	2 BA.		
		Milk	1 c.		
		Orange Fruit			

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Soup w/ Banana	1	170	
Stew	160 or more	Steamed Rice	1		
Hot Starch	150 or more	Lettuce + Salad w/ Dressing	1		
Hot Vegetables	160 or more	Homemade White Rolls	2		
Canned fruits/Pudding	40 or less	Margarine	2		
		Cantaloupe	1		
		Milk	1		

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Steamed rice	1 c.	170	
Stew	160 or more	Shrimp scampi	102		
Soup	175 or more	Can w/ butter	1 c.		
Hot Vegetables	160 or more	Dinner roll	1 c.		
Canned fruits/Pudding	40 or less	Fruit salad			
Milk	40 or Less	Milk			
	snacks	Tuna sandwich			

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-05-06

Day: \_\_\_\_\_

BREAKFAST – Arrival Time: 0640Officer's Signature: *[Signature]*

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	CHICKEN BROOD KAYLO	1 bowl	175	
Hot Cereal	150 or More	WHEAT (BROWN) MARGARINE	1 ea.		
Juice	40	MILK	1 ea.		
Milk	38 - 40	JELLY	1 ea.		
		MARGARINE	1 ea.		

LUNCH – Arrival Time: 1205Officer's Signature: *[Signature]*

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	STIRRED TURKEY w/ BROCCOLI + <sup>meat</sup> RICE	3 oz.	167	
Stew	160 or more	STEAMED RICE	2/3 c.		
Hot Starch	150 or more	EMMENTAL SAUSAGE	1 bowl		
Hot Vegetables	160 or more	DINNERS ROLL 2 ea. / MARGARINE &	1 ea.		
Canned fruits/Pudding	40 or less	SHRUBOT / PUMPKIN RICE	1 ea.		
		MILK / JELLY	1 ea.		
		TUNA SANDWICH	1 ea.		

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08-03-06Day: ThursdayBREAKFAST – Arrival Time: 0710

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancake	4 pcs.	144	
Hot Cereal	150 or More	Grilled ham	1 slc.		
Juice	40	orange juice	1 ea.		
Milk	38 - 40		1 ea.		
		fresh orange	1 ea.		
		Syrup & butter	1 ea.		
		graham cracker	1 ea.		

LUNCH – Arrival Time: 1205

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast Turkey	2 ea	170	
Stew	160 or more	Crossing 1 gravy	1/2		
Hot Starch	150 or more	Yellow Cream Curry Sauce			
Hot Vegetables	160 or more	Baked Sweet Potato	1/2		
Canned fruits/Pudding	40 or less	Pears & carrots	1/2		
		without roll	2		
		marshmallows	1		

DINNER – Arrival Time: 1705

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1/3 C	166	
Stew	160 or more	Stir-fry Ground Beef / mushrooms	30g		
Soup	175 or more	French Onion Soup	1 C.		
Hot Vegetables	160 or more	Marinated lettuce Tomato Salad	1 C.		
Canned fruits/Pudding	40 or less	Dinner rolls / butter	1 ea.		
Milk	40 or Less	Angel food cake / Peach half	1 ea.		
		milk / sandwich	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08.02.06Day: Wed.

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled egg	1 scp.	140	
Hot Cereal	150 or More	Fri. Rice	1 scp.		
Juice	40	Apple juice	1 ea.		
Milk	38 - 40		1 ea.		
		Toasted bread	2 slc.		
		Fresh orange	1 ea.		
		butter & jam	1 ea.		

LUNCH – Arrival Time: 1205Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground Ham, pork, beef & turkey	3 ea.	153	
Stew	160 or more	Butterbean, carrots, potatoes	1/2		
Hot Starch	150 or more	Swiss chard, green, white or steam beans	3/4		
Hot Vegetables	160 or more	Fruit salad	1/2		
Canned fruits/Pudding	40 or less	Homemade white roll	2		
		Homemade	2		
		milk	1		

DINNER – Arrival Time: 1704Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hearty Veggie soup	1 c.	176	
Stew	160 or more	Herb pork loin	3 ea.		
Soup	175 or more	Steamed rice	2/3 c.		
Hot Vegetables	160 or more	Green pea & Cauliflower salad	1/2 c.		
Canned fruits/Pudding	40 or less	Homemade white roll w/ butter	2		
Milk	40 or Less	mandarin oranges	1/2 c.		
		Snacks sandwich	milk 1 c 2%		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 08/01/06

Day: \_\_\_\_\_

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheat Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1140Officer's Signature: ef

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheat Temp
Meat	110 - 140	Italian Garden soup		177	
Stew	160 or more	Rice			
Hot Starch	150 or more	Fruit Cooked			
Hot Vegetables	160 or more	Hot Stik Fry			
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: 1710Officer's Signature: Bmj

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp.
Meat	110 - 140	Rice	1/3 C		
Stew	160 or more	Corn Crab soup	1 C	175	
Soup	175 or more	Fish Florentine	2078		
Hot Vegetables	160 or more	Zucchini w/ tomato & onions	1 C.		
Canned fruits/Pudding	40 or less	Blushing Pears salad	1 ea.		
Milk	40 or Less	Dinner rolls / butter	1 ea		
		Milk & Sandwich	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slasos; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 07-31-06Day: 07-31-06BREAKFAST – Arrival Time: 0715Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1 sep.	140	
Hot Cereal	150 or More	hash potato	1 sep.		
Juice	40	banana muffin	02 pcs.		
Milk	38 - 40		1 ca.		
		Apple juice	1 ca.		
		fresh orange	1 ca.		
		butter, jelly jam	1 ca.		

LUNCH – Arrival Time: 1155Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	barbecue BBQ & pork chop	3 or	143	
Stew	160 or more	an onion potatoes	1/2		
Hot Starch	150 or more	sauteed seasonal mixed veg.	1/2		
Hot Vegetables	160 or more	okra	1/2		
Canned fruits/Pudding	40 or less	banana with ki roll	1		
		margarine	1		
		walnut salad	1/2		

DINNER – Arrival Time: 1445Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken with dumplings	3 or	155	
Stew	160 or more	steamed rice	1/2 cup		
Soup	175 or more	butternut steam broccoli	1/2		
Hot Vegetables	160 or more	homemade without roll	1		
Canned fruits/Pudding	40 or less	margarine	1		
Milk	40 or Less	can tolupe	1		
		milk	1		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: SunDay: 7-30-06BREAKFAST – Arrival Time: 1205 – Lunch

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Rice	1	145	
Hot Cereal	150 or More	Chicken	1		
Juice	40	Titixas	1		
Milk	38 - 40	veg mix	1		
		Fruits	1		
		Sandwich	1		
		Milk	1		

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hearty veggie soup		177	
Stew	160 or more	Chow, style pot roast	302		
Soup	175 or more	steamed rice	1/3		
Hot Vegetables	160 or more	Chow, marinated mix salad	1c.		
Canned fruits/Pudding	40 or less	Homemade chocolate w/ margarine	2 pcs		
Milk	40 or Less	Peach Holes	2 pcs		
	snacks	Poletti cookie egg sandwich			

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....